TT22 Sensory evaluation

1. List the **five** basic tastes. **(2 marks)**

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2. The olfactory system is used to recognise: **(1 mark)**

    A. taste   ❑

    B. temperature   ❑

    C. aroma   ❑

    D. acidity   ❑

3. Fill in the gaps using the keywords below. Note that each keyword may be used once,
    more than once or not at all. **(3 marks)**

strength	odd one out	hedonic	star	discrimination	acceptable	ranking
many	two	one	three	scale	rating	

    i)   Paired preference and _____ are types of acceptance tests. They are designed to find out

         whether a food is _____ for the consumer. In the paired preference test, the tester is

         given _____ samples and selects the preferred one. In the _____ test,

         a tester can be given _____ or more samples and ranks them on a _____.

    ii) The triangle test is an example of _____ tests. The test is designed to identify the

         _____ from _____ samples given.

    iii) The grading tests include _____ , _____ and profiling. Profiling tests

         help assess a food on a _____ diagram. _____ tests are used to measure

         the _____ of a given feature of a food. The _____ test helps judge

         _____ feature of many foods or _____ features of one food.

4. Identify the type of test used to evaluate: **(4 marks)**

    two samples of cheesecake made of full-fat and low-fat cheese   ....

    a sample of chocolate ice cream   ....

    five samples of vanilla puddings with various sugar content   ....

    three types of sausage   ....

5. Describe how senses affect food choices. **(5 marks)**

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6. Explain why it is impossible to taste flavours with a blocked nose. **(3 marks)**

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7. Describe how to set up a panel for sensory evaluation. **(6 marks)**

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Total marks _____ /24